

Fashions



HER PAGE



Household



Problems

Sister Mary's KITCHEN

In the kitchen of her own home Sister Mary cooks daily for a family of four adults. She brought to her kitchen an understanding of the chemistry of cooking, gained from study of domestic science in a state university. Consequently the advice she offers is a happy combination of theory and practice. Every recipe she gives is her own, first tried out and served at her family table.

Many housekeepers like to renovate their pillows before the cloudy winter days set in.

To do this at home is a comparatively easy task, especially if one has a vacuum cleaner. Use the attachment specially made for pillows and the dust will be drawn from the feathers.

On a windy day put the pillows on the line and the feathers will fluff and freshen in the fresh air.

Menu for Tomorrow
Breakfast—Melons, creamed dried beef, baking powder biscuits, coffee.
Luncheon—Tomatoes stuffed with oysters, steamed brown bread, spiced grapes, tea.
Dinner—Veal birds, creamed potatoes, buttered beets, pepper and cream cheese salad, peach short cake, coffee.

My Own Recipes
When serving honey dew melons, try putting a little lemon juice on each piece. A lemon cut in quarters lengthwise and placed on the side of each plate of melon. It gives tone to the fruit.

TOMATOES STUFFED WITH OYSTERS
4 medium sized tomatoes
8 large oysters
1 1/2 cups bread or cracker crumbs
4 teaspoons butter
Milk or water to moisten
Salt and pepper.

Wash tomatoes and cut off slice from stem end. Scoop out seeds. Rub the pulp through a strainer and discard seeds. Add crumbs to tomato juice and enough water or milk to moisten. Season with salt and pepper. Put a little of this mixture into the tomato shell, add two oysters and cover with crumb mixture. Put a teaspoonful of butter on each tomato. Put on slice cut from top of tomato and bake in a moderate oven for thirty minutes. The

top slice of tomato may be removed and the buttered top of crumbs browned under the broiler. Serve at once.

SPICED GRAPES
7 pounds grapes
3 pounds brown sugar
2 cups cider vinegar
2 tablespoons cinnamon
1 tablespoon cloves
2 tablespoons allspice
Wash and pulp grapes. Cook pulp, stirring to prevent burning until the seeds begin to settle to the bottom of the kettle. Put through a strainer to grapes in preserving kettle with vinegar, sugar and spices. Cook slowly until thick and jelly-like.

Somebody has said that one has no "thrills" after 30. But there's many a white-haired woman of 70 who will at least have a thrilling experience when she votes this fall.

Mary

Confessions of a Bride

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THE BOOK OF DEBORAH
Ann Brings Back a Strange Pet From Her Honeymoon

After Deborah had gone home to keep her engagement to play golf with that particularly nice and devoted Ted Moore, I was really glad that she and I had failed to exchange confidences. It does seem so awfully vulgar to complain to anybody about one's husband! I sat in my swing in my beloved pine grove and tried to read a supposedly profound article on mental control and how to acquire it in one evening! Absurd! I was delighted to have my reading interrupted by Jim's auto horn. Ann waved to me to run over to their house—she held up a furry bundle in her arms as if she had a treasure to show me. I decided that she had discovered that "August muffs" are fashionable. And so I soon found myself among those present on the doorstep when Jim Lorimer and his bride came home to settle down for good. I hoped it was "for good."

"But Deb never would have come home with him—so!" I thought. "Deb would have wanted to enter her kingdom with her husband—unobserved. She would have made her home-coming a sort of ceremonial and Jim is poor enough to have liked the solemnity. But Ann—the unimaginative little goose! Never—never can our Jimmy-boy's dreams of the ideal come true with that babe!" I used the name by which Chrys addresses her.

Ann leaped from the car without help and ran toward me to exhibit her furry prize. I regarded the thing coldly.

"My goodness! What are you going to do with a young raccoon?" I gasped. "Carry him around—wherever I go!" Ann replied. "All the girls at the beach have 'em—if they can get 'em! Isn't Ginger just too sweet?" She cuddled the small beastie in her arms.

"I—I don't know!" I murmured. "Maybe—your husband does!" "All I know is that the women take 'em to tea instead of pup!" said Jim grimly. I missed the apologetic smile with which Jim usually dignifies Ann's silliness.

"Hold him a minute, Jim!" ordered Ann, thrusting her pet into her husband's hands. "Ginger knows Jim and me, you see," Ann explained, as we entered the house. "But I'm afraid he'd be awfully peeved if I handed him to a servant."

"By all means spare the beast's feelings," I said, but I didn't add the remainder of my thought which was, "never mind Jim's!" Then aloud: "I guess if you want to keep that raccoon you'd better give him your personal attention!"

I knew most of Ann's staff of helpers. They were middle aged. They had graduated from Mother Lorimer's staff at the big mansion. They had not been trained to be as patient as a husband, and I could see what might happen to that raccoon, he might get

Aged Author
Soon to Wed



ANATOLE FRANCE

PARIS—Anatole France, whose real name is Jacques Thibault, world noted author, is soon to wed Mlle. Emma La Prevotte, according to announcement. France is 77 years old and is, by common consent, the leading critic of France. Ten years ago he was reported engaged to Mlle. Brindeau, well-known actress.

lost before he was many days older, unless Ann watched him like a baby! "Like a baby?" I couldn't help repeating the words!

I felt awfully sorry for Jimmy. The women of his own family never cultivate freak fads, never wear purple

socks, never calcimine their noses. And Deborah Burns is like us. If Jim had married his first love, he never would have been called upon to carry around a pet raccoon! He never would have had to listen to this kind of twaddle: "Come to him's murrer!" murmured

Ann, after she had thrown off her things and picked up Ginger. "Murrer will get Sweetie something for him's dinner! Write away!" I thought I heard Jim swear! But I didn't dare to look his way! (To be continued.)

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On Page 79 of this Week's Issue of
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Calumet Sunshine Cake Recipe

1 1/2 cup butter, 1 1/4 cups granulated sugar, 2 1/2 cups flour, 1 cup of water, 2 level teaspoons of Calumet Baking Powder, 1 teaspoon lemon, yolks of 9 eggs. Then mix in the regular way.